# GERHOENTREPRISE

# GOMA DRC

# PROCESSORS OF PASSION FRUIT JUICE

| S/N | CURRENT STEPS | CORRECTIVE ACTION | PROCESSORS OBSERVATION |
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| 1. | clean recycled bottles | **1. First, give your bottles and bottle tops a thorough initial clean.**<br><br>If the bottles still have labels attached to them, soak them in hot water with a good **dishwashing liquid**, for about 10 minutes.<br><br>**2. Peel.**<br><br>Peel off the label and any sticky residue.<br><br>**3. Make up a solution.**<br><br>Wear a pair of plastic gloves to protect your hands before making up a solution of 20 litres of water and 180g of sodium metabisulphite.<br>NB: In case it's not available in market, use Sodium hypochlorite solution.<br><br>Mix 200ml of Sodium Hypochlorite in 20L of water.<br><br>**4. Soak.**<br><br>Soak the bottles and bottle tops in the solution for a further 10 minutes, before rinsing. | |

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| | | **5. Rinse out bottles and leave for about 30 minutes for the solution to evaporate out before filling with product.** | |
| 2. | SOATING OF FRUITS | **a) Fruit should be fresh**<br><br>**b) Fruits should be ripe, but firm and uniformly matured, over-ripe fruits should be rejected.**<br><br>**C) Unripe fruit should be rejected** | |
| 3. | clean the fruits ( passion fruits) | In order to avoid contamination, the wash water should be clean and regularly sanitized by maintaining a 150 ppm(1 ppm = 0.001 mg/ml) sodium hypochlorite concentration) and a water pH of 6.5. | |
| 4. | Extraction process | **PROCESSING OF PASSION FRUIT**<br>The main objective of processing technique is to convert perishable fruits into stable products with longer life. Main purpose of processing is to minimize the qualitative and quantitative deterioration of the produce after harvest.<br><br>**Use a spoon to scoop the pulp and seeds into your blender.** Angle your spoon so that it digs into the pulp. Then drag the spoon around the inside of the shell to remove the pulp and the seeds.<br><br>NB: MAKE SURE THAT ALL YOUR TOOLS ARE CLEAN | |
| 5. | Blend Fruits to separate juice from seeds. | **Put the lid on the blender and pulsate it on a low speed for 30 seconds.** The slight pulsation from the blender will gently separate the pulp from the seeds | |

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| | | **Press the mixture through a strainer and collect the juice in a bowl.** Use the back of a spoon or a rubber spatula to press as much juice out of the mixture as you can. Rotating the mixture as you press it will help remove more of the juicy pulp that might be wedged between the seeds.<br>• If you do not have a strainer with small enough holes to do this, you can also use a sieve. | |
| 6. | Dilute the juice | Make sure that water is boiled and free from any contaminants. | |
| 7. | BOILING OF WATER | Boil water to 100°C | |
| 8. | BOIL SUGAR | Use 4litres of water and boil with 2,250g of Sugar to 100°C<br><br>Strain out all the dirt | |
| 9. | add 1kg of sugar in each 7.5 litres of diluted juice. | **Mix the juice with water and a sugar to balance the tangy flavour.**<br><br>Mix together 11L of boiled water (70-85 °C) with boiled sugar mixture,( 2,250 g of sugar in 4L of water) , and 5L of juice.<br><br>You can start with less sugar syrup if you want, and just mix it in until you are satisfied with the taste.<br><br>Check sugar brix with a Refractometer to maintain 10%-12% and then transfer it to main filling tank. | |
| 10. | add citric acid (0.3 grams per liter) | Add citric 0.3g per litre and check pH ideally 3.5-3.7 | |
| 11. | Add benzoite 0.5 grams per | (i) Sodium Benzoate<br>(1) It is salt of benzoic acid and soluble in water. | |

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| | liter, sorbate 1gram per liter. | (2) It delays the fermentation in the juice.<br><br>(3) It is used in products which are having natural colour.<br><br>(4) It is more effective against yeast.<br><br>(5) 750 ppm sodium benzoate is mostly used in fruit juices, squashes and cordials, that's 15g per 20L of juice. (10-15g is ok) | |
| 12. | Filling | Strain and fill in clean sanitised bottles. | |
| 13. | sealing and ready for sale in glass bottles. | Seal and label the product | |

NOTES

1. TO STUDY SHELF LIFE, KEEP A SAMPLE OF ONE BOTTLE PER EVERY BATCH.
2. KEEP A CLEAN WORKING ENVIRONMENT
3. DISPOSE WASTE IN AN ENVIRONMENTALLY SUSTAINABLE MANNER.
4. WARE CLEAN PROTECTIVE GEAR LIKE HAIR COVERS, GUMBOOTS, FACE MASK & GLOVES, OVER COAT & PVC EPLONES.

This document is compiled for **GERHOENTREPRISE GOMA DRC by SIMON PETER BUGEMBE FOOD PRODUCTION TECHNICIAN AT DIVINE SM LTD KAMPALA UGANDA.**